

LUNCH & DINNER

BEGINNINGS

<div>NEW</div> CHORIZO QUESO	12
House-made queso, pico de gallo, cilantro, Cajun-seasoned tortilla chips	
TRUFFLE MAC & CHEESE GRATIN <div>V</div>	9
Elbow noodles, aged cheddar cheese, Parmesan breadcrumbs	
VIETNAMESE CHICKEN WINGS	13
Soy caramel, crispy garlic, mint, scallions, sesame, lime, peanuts	
DEVEILED EGGS <div>GF</div>	8
Bacon jam, candied jalapeños, chives	
CRISPY CAULIFLOWER <div>V</div>	8
Harissa aioli, tomatoes, peanuts, scallions, mint	
CRISPY BRUSSELS SPROUTS	7
Soy caramel, Parmesan, scallions	
LOBSTER TOSTADA	23
Miso slaw, lemon pepper avocado, mangoes, tomatoes, cilantro	

KITCHEN PLATES

OAK-GRILLED SCOTTISH SALMON	22
Sriracha barbecue sauce, smashed sweet potatoes, grilled asparagus, cilantro, artisan baguette	
<div>GF</div> sub gluten-free bread 1	
LOBSTER TRUFFLE PASTA	30
Fettuccine, Parmesan gratin, scallions, bread crumbs, artisan baguette	
GUMBO “YA YA”	16
Shrimp, andouille sausage, Southwest chicken, Italian black rice, okra, artisan baguette	
QUESADILLA	CHICKEN 15
Southwest seasoning, mozzarella, cheddar, lemon pepper avocado, sour cream, pico de gallo, chorizo queso	STEAK 17
BEEF & LAMB BOLOGNESE	18
Fettuccine, tomato sauce, fine herbs, butter, Parmesan, artisan baguette	



BLACKENED SALMON SALAD <div>GF</div>	22
6oz. Scottish salmon filet, baby spinach, arugula, walnuts, granny smith apple, oven-roasted tomatoes, pickled red onions, strawberries, strawberry balsamic vinaigrette	
THAI CHICKEN SALAD <div>GF</div>	16.5
Oak-grilled chicken breast, arugula, cabbage, mixed greens, edamame, mandarin oranges, black beans, chopped peanuts, Thai peanut dressing	

GREEK CHICKEN	19
Garbanzo beans, kidney beans, steamed broccoli, artichokes, tomatoes, scallions, capers, mashed potatoes, lemon Parmesan sauce, fresh basil, artisan baguette	
<div>GF</div> sub gluten-free bread 1	
SMOKED BRISKET BOWL	18
Southwest smoked brisket, Italian black rice, black beans, corn, roasted cherry tomatoes, candied jalapeños, pico de gallo, lemon pepper avocado	
BLACKENED REDFISH	26
6 oz. fillet, Italian black rice, tomatoes, crispy arugula, crispy garlic, white wine Parmesan cream sauce, artisan baguette	
<div>GF</div> sub gluten-free bread 1	
FRIED CHICKEN & WAFFLE	16
Two over easy eggs, bacon jam, maple syrup, powdered sugar	
BLACKENED CHICKEN ALFREDO	15.5
Fettuccine, house-made alfredo sauce, red onions, tomatoes, fresh basil, artisan baguette	

HEALTHY INSPIRATIONS

SESAME CRUSTED AHI TUNA BOWL <div>GF</div>	18
Sweet potato noodles, edamame, asparagus, pickled mango, nori, peanuts, miso vinaigrette, sambal aioli	
AVOCADO TOAST <div>V</div>	14
Lemon pepper, two fried eggs, tomatoes	
<div>GF</div> sub gluten-free bread 1	
<div>+</div> add chicken apple sausage 2	
CHICKEN & RICE BOWL <div>GF</div>	17
Peanut chicken, Italian black rice, garbanzo beans, lemon pepper avocado, tomatoes, spicy cucumbers, mangoes, hard boiled egg, smashed sweet potatoes	
<div>+</div> sub scottish salmon fillet 5	
THAI PEANUT CHICKEN WRAP	15
Sliced chicken, cabbage slaw, roasted red bell peppers, red onions, tomatoes, peanuts, scallions, cilantro, mint, spinach tortilla, Thai peanut dressing, sweet potato fries	
<div>+</div> sub grilled tenderloin tips 2	
CHICKEN LETTUCE WRAPS	15
Iceberg lettuce, avocado, peanuts, crispy garlic, cilantro, scallions, pickled red onions, Asian vinaigrette, sambal aioli, sweet potato fries	

THE KITCHEN MENU

THE WOODLANDS, TEXAS

HOURS

TUESDAY – FRIDAY:
10:30 AM - CLOSE

SATURDAY & SUNDAY:
3 PM - CLOSE

SALADS

MIXED GREENS SALAD	15
Oak-grilled chicken breast, mixed greens, sun-dried tomatoes, cherry tomatoes, cucumbers, artichokes, croutons, Parmesan cheese, balsamic vinaigrette	
TENDERLOIN COBB SALAD <div>GF</div>	19
Tenderloin tips, mixed greens, oven-roasted tomatoes, bacon, Swiss, grilled heart of palm, pickled red onions, deviled eggs, lemon pepper avocado, house-made Russian dressing	
CAESAR SALAD	15
Cajun chicken breast, romaine, Parmesan cheese, croutons, Caesar dressing	
CHICKEN & ANCIENT GRAIN SALAD	16.5
Oak-grilled chicken breast, ancient grain tabbouleh, arugula, artichokes, oven-roasted tomatoes, sun-dried tomatoes, heart of palm, cucumber, lemon pepper avocado, sunflower seeds, crispy garlic, caramelized onions, lemon vinaigrette	

Gluten Free Bread Available

FIRE IT UP

Live oak-grilled proteins with a choice of rub, sauce, and two sides

CHOOSE A PROTEIN	
Certified Angus Beef Ribeye 12oz.	37
Angus Beef Tenderloin 6oz.	32
Ahi Tuna 6oz.	18
Redfish 6oz.	26
Scottish Salmon 6oz.	22
Chicken Breast 8oz.	19

RUB	SAUCE
H1 Steak Rub	Asian Vinaigrette
Southwest	Romesco Sauce
Creole	H1 Steak Sauce
Herbs De Provence	Apricot Barbecue
Lemon Pepper	Beurre Blanc
Black Pepper	Chipotle Butter
	Hollandaise

& CHOOSE TWO SIDES

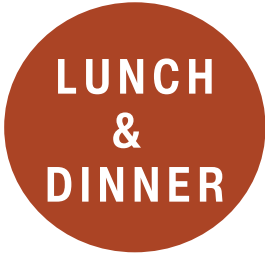
SIDE SHOWS

Steamed Broccoli	4
Grilled Asparagus	5
Italian Black Rice	4
Mixed Green Side Salad	5
Creamed Corn	4-5
Mac & Cheese	4
Smashed Sweet Potatoes	3
Mashed Potatoes	3
Herbed Sweet Potato Fries	3-5
Parmesan Truffle Fries	3-5
Skinny Fries	3

SOUPS

BUTTERNUT SQUASH <div>V</div>	12
Toasted almonds, olive oil, scallions	
ROASTED BACON & TOMATO BASIL	12
Garnished with a petite grilled cheese sandwich	
TORTILLA SOUP	14
Southwest chicken, black beans, roasted corn, tomatoes, red onions, scallions, cilantro, cheddar, tortilla strips	

*Our kitchen is NOT gluten-free and cross-contact may occur. Some dishes may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Please let us know of any food allergies. Substitutions may require additional charges.



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BURGERS + HANDHELDS

Gluten-free bread available upon request.

MAINE LOBSTER SMASH BURGER	28
Beef patty, butter poached lobster, American cheese, miso tomato aioli, lettuce, scallions, brioche bun, skinny fries	
HANGOVER BURGER	17
Beef patty, American cheese, over-easy egg, bacon jam, pickled red onions, arugula, crispy garlic, brioche bun, skinny fries	
SMOKED BRISKET GRILLED CHEESE AND ROASTED BACON & TOMATO BASIL SOUP	15
Smoked brisket, American cheese, white cheddar, sourdough; roasted bacon & tomato basil soup	
REUBEN	15
Pastrami, baby Swiss, house-made sauerkraut, house-made A.C. sauce, sourdough, skinny fries	
CRISPY MAHI MAHI TACOS	14
Asian slaw, avocado, tomatoes, cilantro, wasabi aioli, corn tortillas, side salad	
THE AMERICAN BURGER 2.0	16.5
Beef patty, American cheese, bacon, lettuce, pickles, red onions, A.C. sauce, brioche bun, skinny fries	
THE BEYOND BURGER V	15
Beyond Meat® patty, white cheddar, house-made A.C. sauce, baby spinach, brioche bun, skinny fries	



SIGNATURE FRIED CHICKEN	14
Honey mustard barbecue sauce, dill pickles, brioche bun, skinny fries	
+ add bacon jam and fried egg 2.5	
SOUTHWEST CHICKEN CLUB	14
Bacon, lettuce, tomatoes, avocado, onions, chipotle mayo, toasted sourdough, skinny fries	
COWBOY BURGER	16.5
Beef patty, white cheddar, yellow cheddar, avocado, bacon, mixed greens, grilled onions & jalapeños, tomatoes, dill pickles, brioche bun, skinny fries	
VENISON BURGER 2.0	17
South Texas antelope & Texas wagyu grind, Swiss, harissa aioli, arugula, picked red onions, sunflower seeds, crispy garlic, scallions, brioche bun, skinny fries	
AHI TUNA SANDWICH	17
Asian slaw, wasabi aioli, pickled onion, crispy garlic, jalapeños, brioche bun, skinny fries	

FEATURED WINES

REDS	GLS	BTL	CASE
CABERNET SAUVIGNON, EXCELSIOR, 2020, ASHTON, SOUTH AFRICA	8	16	189
Displays ripe black currant and dried herb characters. Soft ripe tannins balance toasty oak aromas and sweet fruit flavors			
RED BLEND, 7 MOONS, 2020, CALIFORNIA	8	16	189
Opens with aromas of chocolate-covered cherries, baking spices,, vanilla bean and milk chocolate follow through to a fruit- forward, lingering finish.			
PINOT NOIR, FOLONARI, 2021, ITALY	8	16	189
Aromas of black currants with notes of forest undergrowth and spices. Dry, savory palate with a balance of red fruit flavors and traces of blackberries and toasted hazelnuts.			
MALBEC, TINTO NEGRO, 2021, MENDOZA, ARGENTINA	8	16	189
The cool soil produces bright red fruit flavors and a soft, supple texture with a spice finish.			

WHITES	GLS	BTL	CASE
CHARDONNAY, THREE THIEVES, 2021, CALIFORNIA	8	16	189
Clean, crisp, style enhance aromas and mouthfeel. Notes of spice and sweet oak, complementing the fresh fruit flavors.			
SAUVIGNON BLANC, MOHUA, 2022, NEW ZEALAND	8	16	189
Crisp flavors of passion fruit, grapefruit and citrus, combined with notes of fresh-picked summer herbs.			
PINOT GRIGIO, RIFF 2021, ITALY	8	16	189
Fine, fruity with notes of apples and peaches. Light to medium-bodied with a fresh mouth-watering finish.			
BRUT SPARKLING WINE, WYCLIFF, CALIFORNIA	8	16	189
Wycliff brut is a blend of premium California grapes with a touch of sweetness and a crisp clean finish. Wycliff sparkling wine is a focus for the on-premise channel.			

KIDS 12 & UNDER

With skinny fries, fountain soda.

GRILLED CHEESE SANDWICH 9 V
American cheese, brioche

KID'S CHEESEBURGER 9
American cheese, brioche bun

MAC OR TOMATO OR ALFREDO 9 V
Choose from elbow noodles with cheese sauce, tomato sauce or fettuccine with house-made alfredo white sauce

CHEESE QUESADILLA 9 V
Cheddar and mozzarella

TENDER TRIO 9
Three all-natural chicken tenders

SMOOTHIES

STRAWBERRY BANANA V	8
Almond milk, strawberries, bananas, Greek yogurt, organic maple syrup	
+ add protein powder 1	
KING'S SMOOTHIE V	8
Almond milk, banana, chocolate syrup, peanut butter, local honey	
+ add protein powder 1	
MANGO BERRY V	8
Almond milk, strawberries, mangoes, Greek yogurt, organic maple syrup	
+ add protein powder 1	

COCKTAILS

All cocktails are made with our version of vodka	
DARK CHOCOLATE ESPRESSO MARTINI	10
Hazelnut, chocolate syrup, espresso, cream	
WHITE CHOCOLATE ESPRESSO MARTINI	10
White chocolate syrup, espresso, cinnamon, cream	
LYCHEE COSMO	10
Cranberry juice, lychee, sparkling wine	
THE KITCHEN MARGARITA	10
Frozen margarita, lime, lemon, tequila lime black salt	
FLIGHTS	
FROZEN MARGARITA FLIGHT	18
Original, Prickly Pear, Mango Lime, Strawberry	

WINE DOWN WEDNESDAY
SAVE 10% ON BOTTLES

BREWED TEA

	12oz.	16oz.	24oz.
SPECIALTY ICED TEA			3.25
WHOLE LEAF HOT TEA	2.50	3.00	
HOT TEA LATTE	3.50	4.00	

TEA FLAVORS: Earl Grey, English Breakfast, Jasmine Green, Wow Mint & More

OLD FASHIONED MILKSHAKES

DIRTY CHAI	8
Vanilla ice cream, espresso, cocoa powder, cinnamon stick	
STRAWBERRY	8
Vanilla ice cream, strawberry puree, Sugar in the Raw, Chantilly cream, fresh strawberry	
CAMPFIRE	8
Vanilla ice cream, smores sauce, Chantilly cream, toasted marshmallows, graham cracker crumble	
MINT MADNESS	8
Cool mint ice cream, chocolate syrup, Chantilly cream, chocolate chips, cocoa powder	
COOKIES & CREAM	8
Oreo® cookie ice cream, chocolate syrup, Oreo® cookie crumbles, cocoa powder, Chantilly cream, toasted marshmallow	

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